

DESSERTS

We proudly use local & organic produce when available.

SCRUMPTIOUS CRÊPES

Served with house made whipped cream

sucrée

sugar & melted butter 5.50

gourmande

melted butter topped with lemon & sugar 6

savoureuse

dulce de leche with mango & vanilla ice cream 8.50

lola rose

banana & melted chocolate topped with toasted almonds & vanilla ice cream 8.50

splendide

fresh strawberries topped with organic honey & vanilla ice cream 8.50

zidane

fresh strawberries, bananas, melted nutella & vanilla ice cream 8.50

bisous

fresh strawberries, bananas, mango, nutella & vanilla ice cream 9.95

daph'

cinnamon baked apples & brown sugar topped with toasted almonds & vanilla ice cream 8.50

suzette

sugar, lemon, orange splash, "Flambé" with Grand Marnier 9

crème de la crêpe

bananas, nutella, coconut, "Flambé" with Grand Marnier 9

la guillotine

mango, bananas, Bailey's, ice cream, powdered sugar & nutella 9.50

la lilloise

speculoos spread (cookie butter) & vanilla ice cream 8.50



make your own dessert crêpe



Start with a plain crêpe (\$5.50) & add any of the following items:

TOPPINGS \$1.50

dulce de leche
honey
melted chocolate
nutella
shredded coconut
speculoos spread
strawberry jam
vanilla ice cream

FRUIT \$1.50

bananas
cinnamon apples
mango
strawberries

FLAMBÉ \$2

Bailey's
Grand Marnier

MORE DESSERTS

Lavender Crème Brûlée 9

Pot de Crème "Grand Mother's
Chocolate Cream" 9

Warm apple tarte tatin à la mode
with cinammon, amber ale, rosemary &
vanilla ice cream 9.50

Fondue au chocolat (for 3 - 4 pp)
with seasonal fruits 14



Bonsoir

DESSERT WINES

house muscat 8

kir

Chardonnay with a drop of mûre 9

kir royal

Champagne with a drop of Mûre 10